

NEWS FROM CORIOLE

WINTER NEWSLETTER 2010

FRENCH INVASION

This was the year of French Invasion with many courteous French students doing vintage in this country. Frederic (below right) worked at Coriole. He is from a family vineyard in the Savoie where the main varieties are Jacquere (white) and Mondeuse (red) and the great cheeses are Comte and Beaufort. Frederic's friends, Antoine, Romain, and Alex from Burgundy and Beaujolais worked in other wineries in McLaren Vale.



LOCAL EXODUS

Duncan Lloyd (left) managed just a few weeks at home around vintage between working in Tuscany and on his way to work at Josef Chromy winery in Tasmania.



MORNING TELEVISION AT CORIOLE

Channel 9 Today Show. My very first experience of morning television was when it was on my own front lawn! It was a lot of fun. We brought in the CFS to cook sausages, and the local "Mama" Vicki Vassarelli who cooks pasta for all the community events at the local Bocce Club, as well as running a successful wine business and restaurant. Then also present were our favourite Greek couple, Alex and Angela who know everything there is to know about olives, to demonstrate sorting and there were plenty of local kids with funny banners, D'Arry Osborne from d'Arenberg was looking fit for his mid eighties - no doubt because of all the fish he still catches. The crew, and presenters Karl, Lisa and Steve, were calm and professional, and it was surprising to see the work that goes into the show.



CORIOLE

VINEYARDS

July 2010

Greetings from Coriole

This newsletter comes with many new red wine releases from Coriole. We are rolling from the 2007 vintage to 2008.

The 2006/07 season was extremely dry and warm with low yields of small berry fruit. The wines were very rustic and savoury and traditional in style. 2007 is a classic vintage to put away in the cellar. It reminds us strongly of the 2001 vintage. The 2001 Shiraz and Mary Kathleen were finally re-released recently with great success.

The 2008 summer was quite cool. February's average temperature was below 20 degrees. We were thinking at the time that this is dangerously low for the final month of ripening for a McLaren Vale Shiraz! Then after the first week of March a long heatwave started and it ran for 14-15 days. The vintage was bedlam with grapes being picked at all times of morning and night.

2008 Shiraz

It is a delight to taste the new Coriole Estate Grown Shiraz 2008. The aroma shows spice, blackcurrant aromas with a full and lingering palate and traditional Estate Shiraz tannin to balance the concentrated fruit. This wine has been nominated for the George Mackey Memorial Trophy for the best wine exported from Australia in a calendar year. It is great recognition for a wine only just released and so early in its life.

2007 Lloyd Reserve Shiraz and Mary Kathleen Cabernet Merlot

The 2007 vintage has produced long lasting wines. The Lloyd Reserve Shiraz is a tight, structural, robust wine that has long, even tannins and length. Cellar confidently for up to 15-20 years.

The Mary Kathleen has more distinct berry and red currant influence with a creamy texture and while great for the cellar it has already proved a hit at several recent dinner events.

"Vita" Sangiovese 2007....first Reserve Sangiovese since 1998

Our range of Reserve wines has been expanded with the release of the new Reserve Sangiovese, Vita. "Vita" (Life) expresses all the good things about this wonderful, medium bodied savoury wine that goes so well with food. We chose the name "Vita" as it conjures up an enjoyment of life, food, art and music. The wine is the best Sangiovese of the vintage. It is grown on classic Terra Rosa soils in McLaren Vale.



DATABASE A CLEAN UP

We have been painfully aware that our large database has been a mess with duplications, omissions and errors. Amy and Helen have put in many extra hours over the past few months to clean it up.

Please assist us by getting in touch if your details are incorrect. You can fax, phone or email us with your details and please confirm which lists you select to be on;

- 1. Wine Information; Two Newsletters a year, either letter or email or both.**
- 2. An annual phone call with a special offer.**
- 3. An Events/Arts list which 2-3 times a year updates other activities at Coriole.**

Sagrantino 2007

Sagrantino is the latest of the Italian varieties to be released from Coriole. Sagrantino comes from one small area of Umbria based around the town of Montefalco. Amazingly it was not made into table wine but only sweet red wine, Passito until recent decades. What a testament to how much Italian wine has changed in recent years!

I became fascinated by this variety in the late 90s when a new acquaintance moved to Adelaide from Italy. He sensibly brought cases of Sagrantino with him and became a frequent guest at dinner. Here was a big structural dense wine with characters that I had never seen before. It was also a wine that needed many years in the cellar. Fortunately local vigneron Don Oliver was keen to plant a vineyard for us and finally - many years on - we have the result. This wine is a very small bottling from just three barrels and is restricted to 3 bottles per mixed case order.

2009 Sangiovese

The fruit is sourced from some of the oldest producing Sangiovese vines in Australia. Coriole winemaker Simon White says the 2009 is classic McLaren Vale Sangiovese. Each time we taste it we get more excited as it develops in bottle. This is a return to the more classic vintage after the fuller style of 2008. It is well endowed with red fruits and even tannins.

Alternate Varieties

"Alternate varieties" is a very popular subject in the wine press these days. It seems to happen when ever there is a slump in the market. I first planted Sangiovese in 1985 when the industry was in similar strife - so there was nothing much to lose. However, these varieties are still a tiny minority of plantings. Recent figures show that when adding all the red varieties like Sangiovese, Nebbiolo, Tempranillo and Barbera you only have about 0.7% of all plantings. The exciting issue is just how well some of these varieties perform in McLaren Vale, delivering fruit with a good balance of tannins, flavour, natural acids and moderate alcohol. This is the time of the year when we are finalizing new plantings and thinking about the variety that we want.

Some of these wines are stand alone such as Nebbiolo and Sangiovese. Others such as Barbera - with its extremely high acidity and very low tannins - may prove to be more useful as a highly valuable blender. This year we were again able to co-ferment a blend at the crusher of Barbera and Cabernet Sauvignon. The next new Italian variety to be released will be the Sicilian variety, Nero d'Avola. This grape is robust and has good natural acidity. However in Sicily its low tannin gives it the reputation as a local wine for current consumption and not a natural variety for long term cellaring. We await the first vintage with great interest.

Best Regards

Mark Lloyd

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CORIOLE
VINEYARDS

WARM THOSE OLIVES

For many years the Salopian Inn in McLaren Vale has featured Coriole olives by heating them and adding a few herbs for flavour. It took us a long time before we tried this at home but now we are firm converts. It is simple to add a few olives to a dish with a little thyme, garlic and rosemary sprigs from the garden with a splash of olive oil, and heat in a pan till warm.

Recently Darren Perryman from the "The First Floor Restaurant" in Canberra was visiting and conversation turned to how eating heated olives can lead to a wonderful sense of meatiness in the mouth.

Darren scribbled this suggestion on the back of a scrap of paper: **"Wonderful Warm Marinated Olives.** Take olives, olive oil, roasted garlic cloves, thyme, rosemary and oregano sprigs, black pepper and chillis. Place all ingredients in a saucepan and cover with olive oil. Very slowly heat and serve with mountains of bread and Coriole wine."

Order Olives

You can order Coriole olives in 150 gram packs (24 to a box), 1 kg jars (6 to a box) and of course a 7 kg pail. Olives have a long shelf life and unpackaged olives sitting covered in a refrigerator without brine just seem to gain in flavour as they oxidize.

24x150 gm Kalamata \$105; 6x1 kg net jars Kalamata \$84 ; 7 kg pail of Kalamata \$98

RECENT AWARDS

2007 Australian Olive Association National Expo - Trophy, Best of Show (Kalamata)

2008 Australian Olive Association National Expo - Trophy, Best of Show (Kalamata)

2009 Royal Adelaide Show - Trophy, Best Table Olive of Show (Kalamata), Trophy, Best Olive Oil of Show (First Oil).

2010 Australian Olive Association, National Table Olive Awards - Trophy, Best of Class (Salt Cured Kalamata)
Trophy, Best of Class, (Verdale).

THE GREEKS NOW HAVE TO PAY TAXES!

Alex and Angela pick some of the olive trees at Coriole. They say they are overjoyed that their friends and relations back in Greece now have to pay taxes to save their country!

"The people are rich but the government is poor."

Their relatives from Greece have visited them and asked, "How could you live in Australia where you have to pay all those taxes?" Relatives will now have to pay taxes on their "unfinished" houses.

In a burst of enthusiasm Angela raises her arms in the air and cries, "It makes me so happy!"



DENE OLDING from the Goldner String Quartet tuning up in the lab before the final concert of the **Coriole's 2010 Music Festival** on the first weekend of May



VINTAGE TIME AGAIN Vintage 2010.

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